

ABSTRACT

A process to obtain a highly soluble, low viscosity, salt tolerant gelling vegetable protein product. When introduced into a suitable meat injection brine, the protein product is capable of forming a firm sliceable meat piece with high water retention and no visible signs of the injected brine. When included in gel-based food products such as meat analog formulas, the protein product is capable of forming the desired gel structure, such as firm, sliceable meat-like pieces.